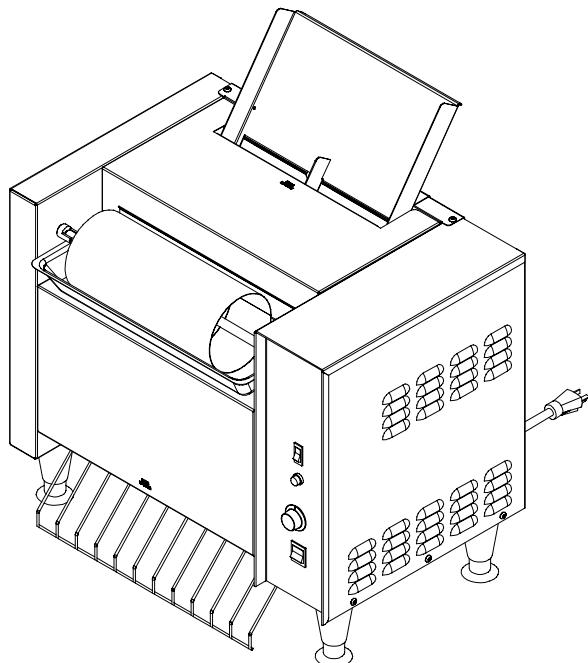




**M2000**  
**CONTACT BUN TOASTER**  
OWNERS/SERVICE MANUAL

**WARNING**

Improper installation, operation, service, or maintenance can cause property damage and/or result in personal injury. Read this manual thoroughly before installing, operating, or servicing this equipment.



**TABLE OF CONTENTS**

Safety information .....	page 2
General Information .....	page 2
Installation .....	page 2
Location .....	page 3
Operating Instructions .....	page 4
Cleaning .....	page 4
Troubleshooting .....	page 5
Wiring Diagram .....	page 6
Exploded View .....	page 7
Replacement Parts List .....	page 8
Warranty .....	page 9

## **SAFETY PRECAUTIONS**

APW Wyatt toasters are designed, built and sold for commercial use and should be operated by trained personal only. Make sure all CAUTIONS, WARNINGS and operating instructions are clearly posted near each unit to insure proper operation and reduce the chance of personal injury and/or equipment damage.

Always disconnect power before cleaning or servicing the toaster. Surfaces will remain hot after power has been removed, allow unit to cool before cleaning or servicing. Never clean the toaster by immersing it in water. The toaster is not protected against water jets; DO NOT CLEAN TOASTER WITH A WATER JET. Always clean equipment before first use.

Operating toaster without legs will void the warranty. Insure all accessories and exterior panels are properly installed and adjusted before applying power and operating.

## **GENERAL INFORMATION**

Check the rating label for your model designation and electrical rating. Rating Label is located on the bottom front of the control panel.

Overall dimensions with feeder: 23.5"(59.7cm) W x 25.9"(65.8cm) H x 17.5"(44.5cm) D

Electrical ratings:

M2KA: 120VAC, 1800W, 60Hz

M2KH: 208-240VAC, 2880-3840W, 60Hz

Cordset Configuration:

120V: NEMA 5-15P Plug, 4 foot, 3 wire grounded cord (For Installation in Canada NEMA 5-20P plug, 6 foot cord)

208/250V: NEMA 6-20P Plug, 4 foot, 3 wire grounded cord. If the supply cord is damaged, it must be replaced by the manufacturer or an authorized service agent or a similarly qualified person in order to avoid a hazard.

Shipping Weight:

## **INSTALLATION**

### **1. Unpack Unit**

Remove unit from shipping carton, unwrap loose parts and remove any packing tape, plastic wrap and nylon tie-down.

Account for the following parts:

Legs	Shipped (4) in plastic bag
Butter roller & Pan (optional)	In individual carton
Conveyor	In individual carton
Feeder/Bun Chute	Wrapped, loose in top of carton
Instruction Manual	Loose in carton
Teflon Sheet Kit (optional)	Loose in carton

**NOTE:** Prior to initial start-up, all removable parts and the grill surface should be cleaned with warm soapy water to remove manufacturing oils, then rinsed and dried thoroughly. Apply oil to the conveyor chain after washing. Also, for wet operation the grill surface should be seasoned with a light coating of oil (fry oil works well) and preheated for 15-20 minutes.

### **2. Assemble Legs**

Lay the toaster on its side and install the four adjustable legs into the threaded holes on the bottom of the toaster sides. Hand tighten the legs by gripping the black shank and turning until it is seated firmly against the bottom of the side. Set the toaster upright. The unit may be leveled by unscrewing the lower, chrome insert of each leg. Flats are provided on two sides of the insert to allow use of a wrench. "Precise" leveling is not required for proper operation.

### **3. Conveyor Installation**

The conveyor is shipped in an individual carton. Unpack the conveyor and clean and lubricate as noted.

Remove the top front panel by lifting it straight up. The bottom front panel can now be removed by lifting it straight up to disengage the pins and rod.

Lift conveyor using "U" shaped handles on each conveyor side bracket and lower it into the two hanger brackets above the grill plate on each side, so the four spacers on the sides of the conveyor rest on the bottom flange and the bottom spacers are against the adjustment screws. The hanger brackets are factory adjusted. However, before reinstalling the front panels apply power to the unit and run the conveyor to insure proper gear engagement. If gears are not properly engaged adjust the conveyor by loosening the jam nuts on the hanger brackets and adjusting the conveyor to the correct height. Retighten jam nuts after adjustment is complete. Reinstall front panel.

#### **4. Feeder/Bun Chute Assembly**

Install Feeder/Bun Chute by fitting slots on back of feeder onto back panel studs located at top rear of unit.

#### **5. Butter Pan & Roller (Optional)**

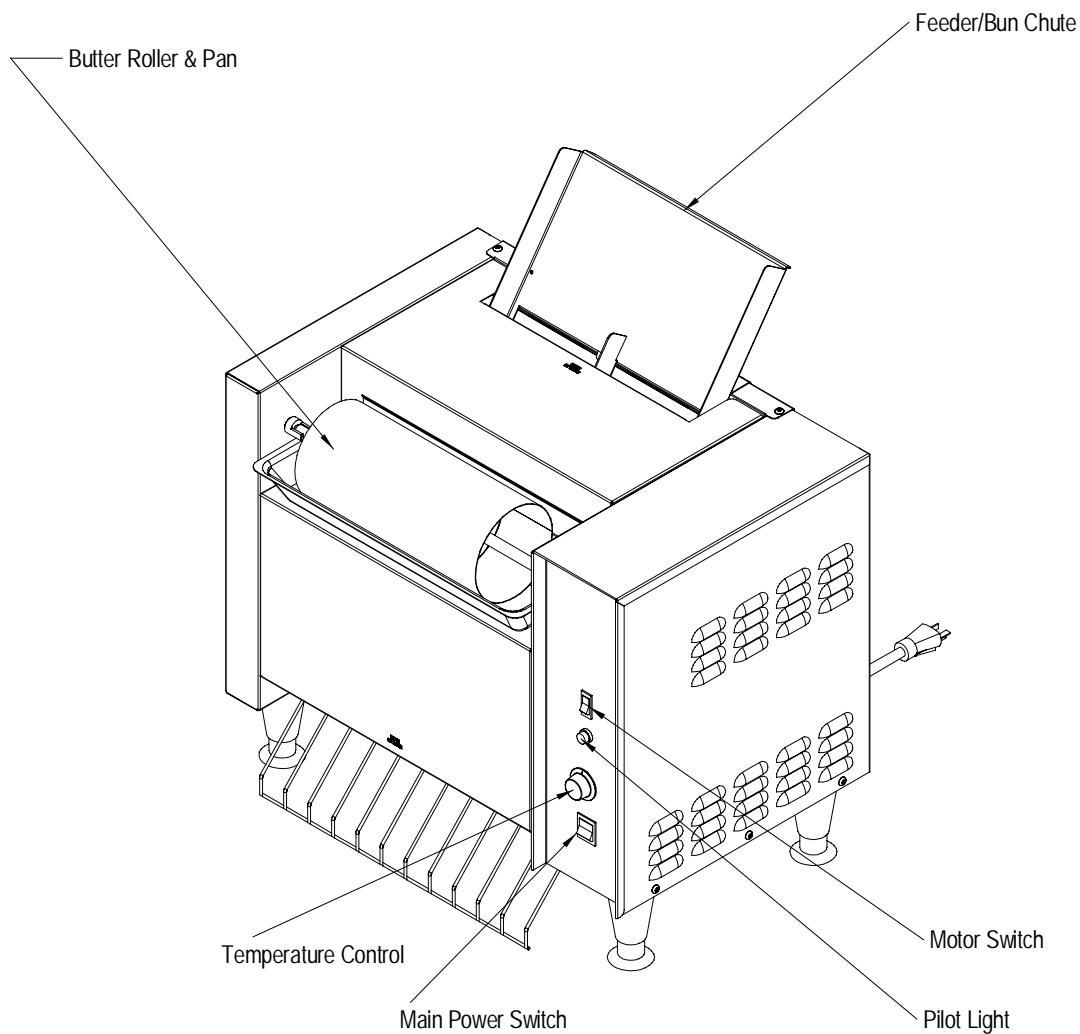
Install pan on the shelf on the top of the bottom front panel. Notches on the back splash will fit below the drive collet and the left side bearing. Install roller in pan by fitting slotted shaft into drive collet so slot aligns with pin through drive collet. Solid end of shaft will lay in the left side bearing.

#### **6. Install Teflon Sheet (Optional)**

Remove Feeder/Bun Chute. Allow one end of the Teflon sheet to overlap the top of the rear panel to the rear studs. Balance of the sheet will fit over the grille surface. Reinstall Feeder/Bun Chute capturing Teflon Sheet.

#### **LOCATION**

Place the toaster on a flat surface. This toaster is tested and approved for zero clearances. Locate the toaster near a wall receptacle of the proper configuration. **DO NOT USE AN EXTENSION CORD.** Plug the power cord into an outlet (receptacle) of the specified voltage on the rating label. Outlets must be properly grounded.



## OPERATING INSTRUCTIONS

1. Turn Main Power Switch on. Set Temperature Control knob to desired temperature. Allow Pilot Light to cycle at least two times (on/off). When light is on grill is heating. When light is off the grill is off. Time to heat up is about 15-20 minutes.

2. If toasting dry (without oil) insure Teflon sheet is properly installed. Turn motor switch on, conveyor should start to turn. Place bun halves on feeder cut side down (facing grill surface). Toast time is approximately 14 sec. depending on bun height and diameter. Increase or decrease temperature setting to achieve desired brownness and temperature.

When toasting using oil, any high-quality cooking oil may be used with this toaster (do not use oils that contain dairy products such as butter). The Teflon sheet may be used, but is not required. Fill the butter roller 2/3 full of warmed cooking oil. The oil should spread evenly over the surface of the roller. Holding the bun half in the palm of the hand, slap the cut surface of the bun on the surface of the turning roller and place the bun half on the feeder cut side down. Try several buns to achieve the correct pressure and time to achieve the desired browning and temperature of bun. With too little oil the bun surface will be an uneven color and cool. Too much oil will give the surface a yellow untoasted look. Too much oil may also cause the bun to stick to the grill.

**NOTE: Should the temperature setting be changed, allow several cycles for the grill plate to adjust. Once the desired setting has been achieved, note the temperature and keep it there.**

## CLEANING

Turn main power switch OFF. Remove power supply plug from the wall outlet.

Some surfaces will remain hot after toaster is turned off. Allow time for toaster to cool and use caution during disassembly and cleaning.

To remove butter roller, lift left side of the butter roller shaft out of the collet and remove. To facilitate cleaning, the shaft assembly may be separated from the cylinder. Hold cylinder securely with one hand and slide the shaft out with the other. Remove butter pan.

To remove front panels, remove top panel by lifting straight up. Lower panel can now be lifted off.

To remove conveyor, lift conveyor by the handles on both sides and pull towards the front of the unit to disengage gears. Gear engagement may be tight, if so, push on the chain weights to loosen. Lift the conveyor up and off the hanger brackets.

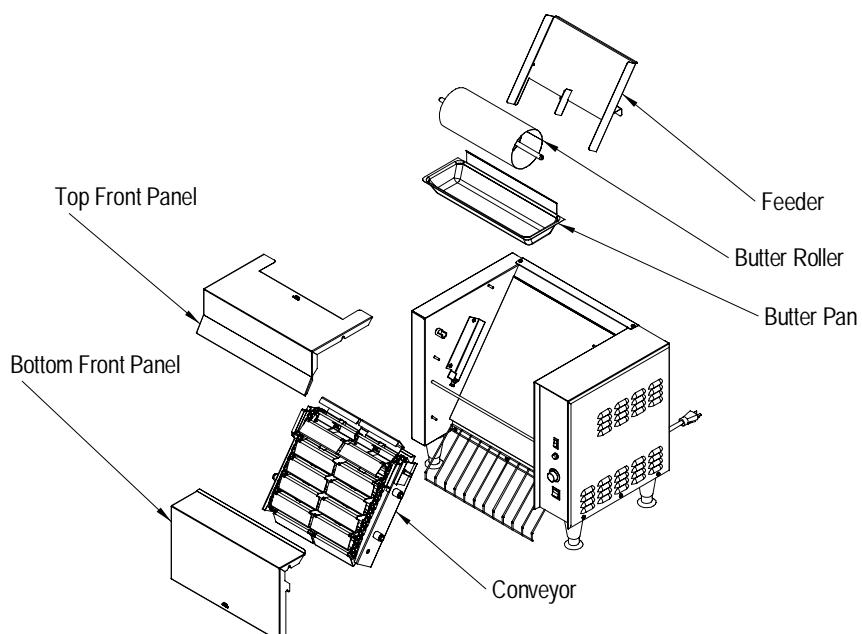
**Conveyor may be hot and is heavy, use caution when lifting and removing.**

Remove feeder/Bun Chute and Teflon sheet, if used.

All parts removed may be placed in a dishwasher or sink and washed with detergent and warm water. Lubricate chains with cooking oil after cleaning.

**MAKE SURE GRILL PLATE HAS COOLED, MOISTURE MAY CAUSE BURNS.** Scour grill plate thoroughly using a grill screen or plastic abrasive pad (Scotch- Brite pads are recommended) **DO NOT USE STEEL WOOL.** It is not necessary to remove all residue, as long as surface is smooth and free of burned on bread that may cause buns to stick. Rinse and dry thoroughly then coat with a light film of cooking oil.

Reassemble.



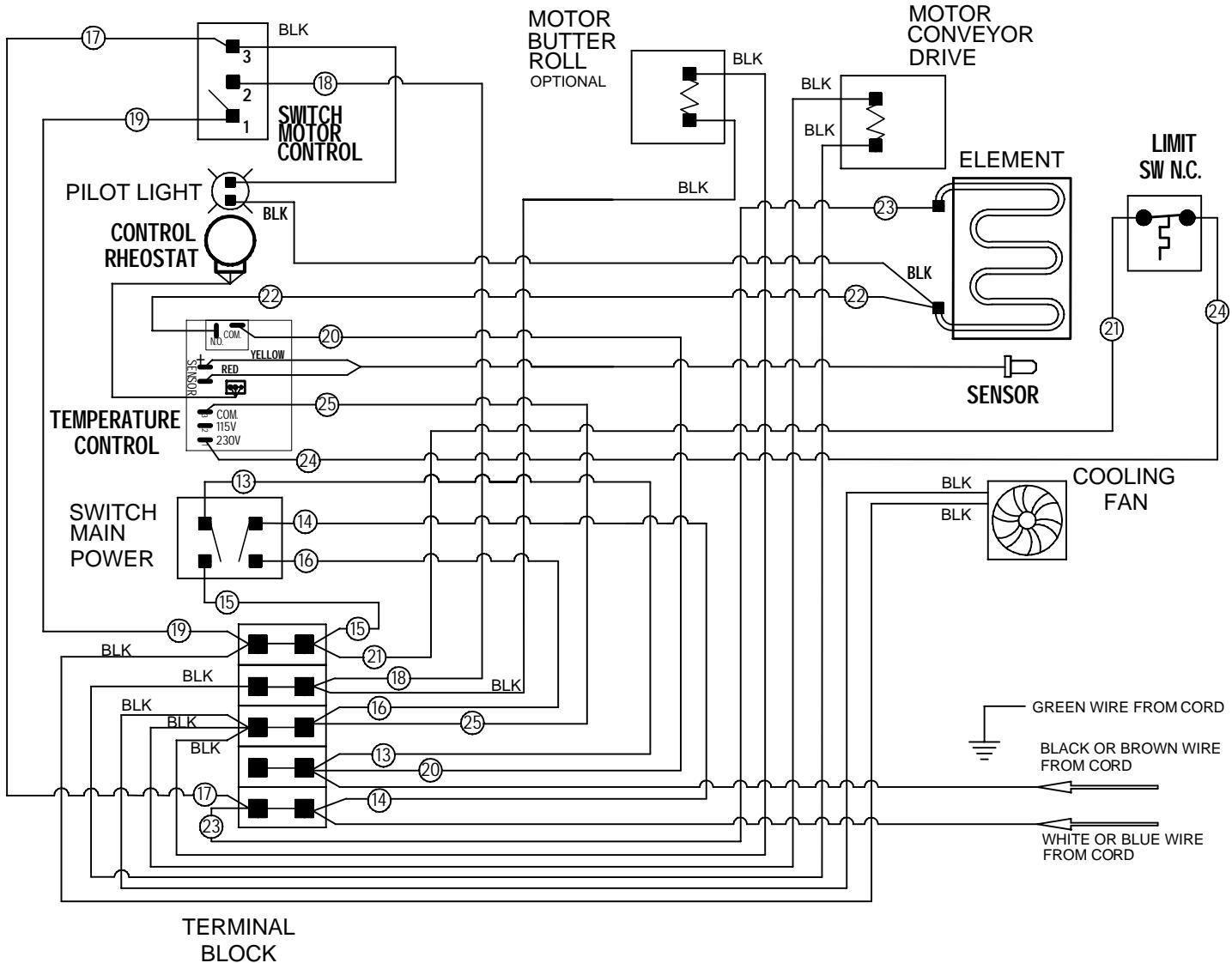
## **TROUBLESHOOTING**

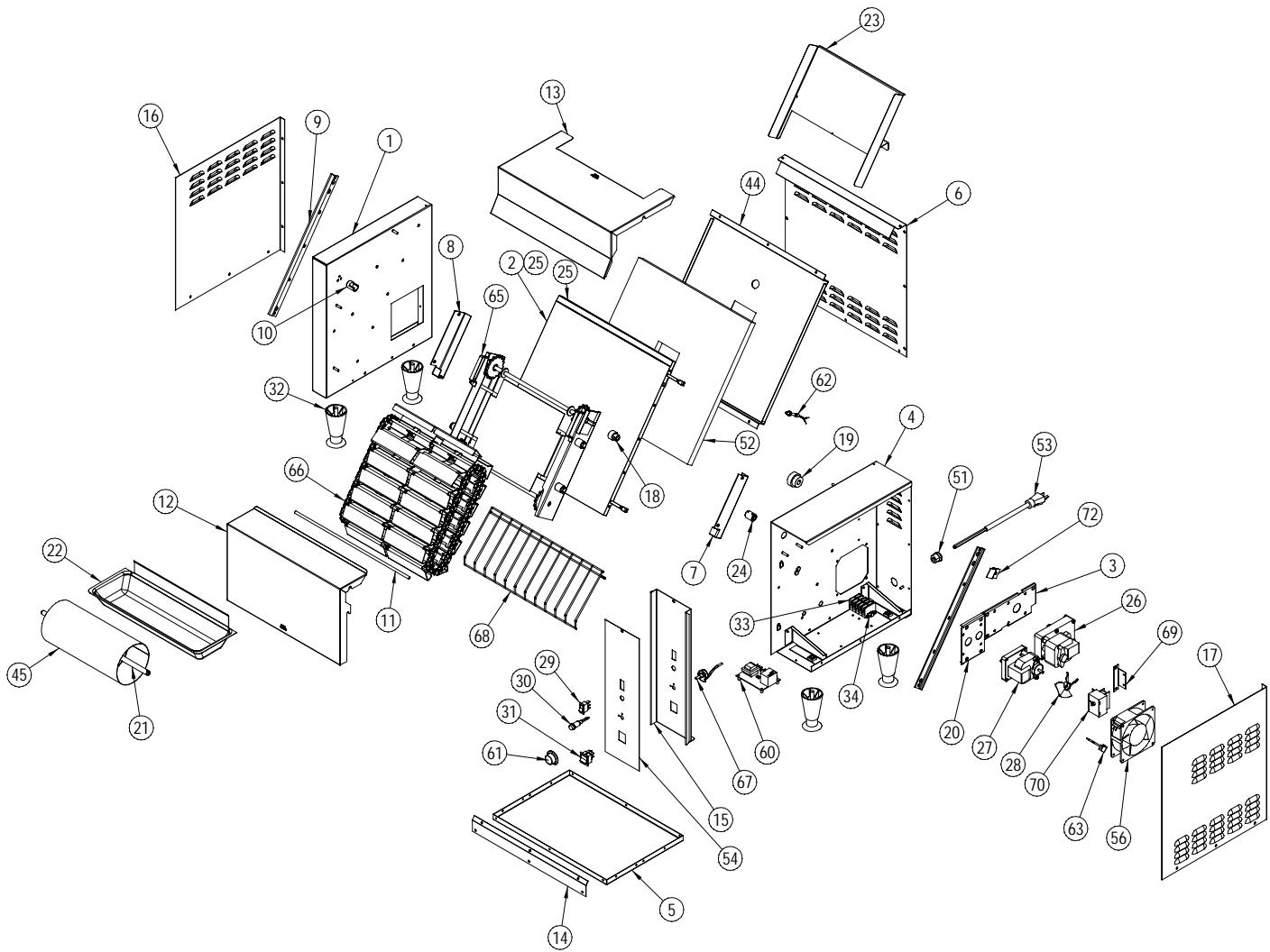
Always ask and check the following:

1. Is the unit connected to a live power source of the proper voltage?
2. Check the circuit breaker.
3. Is power switch "ON" and pilot light glowing?
4. Check the rating label. Is the unit connected to the correct power source?

If the above checks out, and you still have problems, call an APW Wyott authorized service agent.

<b>PROBLEM</b>	<b>CAUSE</b>	<b>SOLUTION</b>
Buns won't toast	Wrong temperature setting  Improper application of oil  Excessive cupping of bun surface	Increase temperature setting and allow two cycles to warm up.  Bun surface should have an even application of oil.  Buns are stale, use fresher buns
Buns toast unevenly	Only part of the bun surface is toasted, other part is pale in color and dry  Excessive cupping of bun surface  Conveyor pressure too light	Improper application of oil, apply enough pressure to bun on roller to insure even application.  Buns are stale, use fresher buns  Adjust conveyor hanger brackets
Buns stick to grill	Baked on residue on grill surface  Doughy buns or excessive sugar and moisture, plus grill temperature too high.  Bun weights too slick.	Clean grill surface. See cleaning instructions. Clean surface daily.  Reduce grill temperature.  Allow buns to age.  Clean conveyor or roughen weight surface.  Use Teflon sheet
No power	No power at the wall receptacle  Power cord disconnected  Main switch	Check circuit breaker or fuse  Check plug at receptacle  Check that switch is "ON" and operative
Grill won't heat (Motors run)	Loose wire connections  Faulty control or rheostat  Element bad	Check terminals and connections  Replace control and/or rheostat.  Replace grill
Conveyor and/or butter roller motor inoperative (Grill OK)	Loose connections to motor switch.  Switch inoperative  Motors defective	Check switch connections  Replace motor switch  Replace motors
Butter roller does not turn (Motor turns)	Notched end of shaft not engaged with motor drive  Roller installed incorrectly	Adjust and align motor and drive collet.  Check installation. Notched end must align with drive motor
Conveyor will not turn (Motor turns)	Drive gears not engaged  Gear set screws not tight  Bun weights binding	Check gear alignment and engagement.  Check screws and tighten if required  Check clearance between weights





ITEM#	PART#	DESCRIPTION	QTY	ITEM#	PART#	DESCRIPTION	QTY
1	86235	W/ASS'Y, LEFT SIDE PANEL	1	54	86243	PANEL, POLY	1
2	86219P	ELEMENT, GRILL 208/240V	1	56	85284	FAN, COOLING 4.5" 105CFM 208/230V	1
3	86204	PLATE, MOTOR MOUNTING	1	60	86279	CONTROL, SOLID STATE 115/230V, 150°-550°F	1
4	86234	W/ASS'Y, RIGHT SIDE PANEL	1	61	88705	KNOB 039-266 8A BLACK	1
5	86206	PANEL, BOTTOM	1	62	86280	PROBE, "K" THERMOCOUPLE	1
6	86207	PANEL, BACK	1	63	85285	ASSY, FAN CORD(FAN CORD 85283)	1
7	86231	SUPPORT, RIGHT SIDE CONVEYOR	1	65	86268	S/ASS'Y, INNER CONVEYOR FRAME	1
8	86230	SUPPORT, LEFT SIDE CONVEYOR	1	66	86267	S/ASS'Y, CHAIN WEIGHT	1
9	86233	ANGLE, GRILL PLATE	2	67	86281	Rheostat 1K Ohm	1
10	84159	SUPPORT, LEFT SIDE SHAFT	1	68	86253	RACK, BOTTOM WIRE	1
11	83733	ROD, FRONT AND TOP	1	69	86255	BRACKET, FIXED THERMOSTAT MTG.	1
12	86261	PANEL, BOTTOM FRONT	1	70*	86282	THERMOSTAT, FIXED HI-LIMIT	1
13	86260	PANEL, TOP FRONT	1	72	86256	BRACKET, CAPILARY	1
14	86259	SHIELD, FRONT GRILL	1				
15	86208	PANEL, CONTROL	1				
16	86210	PANEL, LEFT SIDE OUTER	1				
17	86211	PANEL, RIGHT SIDE OUTER	1				
18	85046	GEAR, 11 TOOTH 3/8 BORE	1				
19	85047	GEAR, 21 TOOTH 1/2 BORE	1				
20	84153	PLATE, MOTOR MOUNTING	1				
21	84195	S/ASS'Y, BUTTER ROLL SHAFT	1				
22	84179	PAN, BUTTER W/NOTCH	1				
23	86265	W/ASS'Y, SUPER FEEDER	1				
24	83050	S/ASS'Y, BUTTER ROLLER DRIVE COUPLING	1				
25	86221P	ELEMENT, GRILL 120V	1				
26	84109	MOTOR, 208/230V 60HZ 4.6 RPM CONVYR	1				
27	85197	MOTOR, 208/240V 60 HZ 25 RPM B/R	1				
28	85108	BLADE, FAN	1				
29	89408	SWITCH, LIGHTED ROCKER	1				
30	63012	S/A, PILOT LIGHT AMBER	1				
31	89406	SWITCH, LIGHTED ROCKER	1				
32	86295	LEG, 4"-BLACK	4				
33	34236	TERMINAL BLOCK END MTG	1				
34	34237	TERMINAL BLOCK (6).250 MALE	5				
44	86202	COVER, INSULATION	1				
45	85173	CYLINDER, BUTTER ROLLER	1				
51	89111	BUSHING, STRAIN RELIEF SR-7W-2	1				
52	60113	INSULATION, 21X19X1	1				
53	85640	CORDSET, 14/3 600V .440 HSJO 620P	1				

\* - ALTERNATE PART 86285 - THERMOSTAT, HI-LIMIT

## **WARRANTY POLICY**

APW Wyott warrants to the original owner/user that all commercial cooking equipment shall be free of defects in material and workmanship under normal use and service for a period of one year from the original date of purchase. Warranty service will be provided on the customer's premises for APW Wyott equipment. This warranty includes parts, standard straight time labor charges, approved travel time charges and approved mileage, and excludes all other charges. This warranty does not cover any cost associated with installation or calibration, or any damages resulting from accident, alteration, misuse, abuse, negligence, wrong voltage, flood, fire, acts of God, improper installation, failure to properly maintain or failure to operate strictly in accordance with instructions and does not apply if the serial number or model number has been removed or altered. This warranty is valid only when (1) the equipment is purchased and retained for use within the United States or Canada; (2) the repair of defects is performed by APW Wyott or by an APW Wyott authorized service agency; and (3) all replacement parts are approved APW Wyott parts. This is the only warranty made in connection with the sale of the equipment as specified above and all other expressed, statutory and implied warranties, including without limitation, all implied warranties of merchantability are expressly denied. In no event shall the user be entitled to recover incidental or consequential damages, including but not limited to, damages for inconvenience, rental or replacement equipment, loss of profits, or other commercial loss (all to the extent permitted by law).

## **WARRANTY PROCEDURE**

If warranty service is needed on your APW Wyott equipment, follow these steps:

1. Secure the model and serial number from the rating label on your toaster.
2. Consult the enclosed directory, find the service agency nearest you, call the number listed or the 24-hour toll free service hot line, 1-800-733-2203. If there is not a service agency listed for your area, the parts distributor will provide service for your toaster.
3. To order parts, consult the enclosed directory. The parts distributor is listed at the beginning of each state listing. The parts distributors have a complete stock of parts for your toaster.

## **24 Hour Toll Free Service Hot Line**



**1-800-733-2203  
APW Wyott.com**